



Standard Operating Procedures

Empanadas Preparation

Empanadas are cook and serve products and should be cooked to an internal temperature that reaches or exceeds 165°F. Equipment performance may vary. Adjust time and temperature accordingly.

DEEP FRYER

Beef, Chicken, Bacon, Sausage – Cook 4 Empanadas

Thawed: 375°F for 4 Minutes

Let rest for 1 minute before serving.

Apple Pie – Cook 4 Empanadas

Thawed: 375°F for 2 Minutes 10 Seconds

Let rest for 2 minutes before serving.

CAUTION: PRODUCT MAY BE HOT

- Preheat oil in fryer to temperature shown.
- Place thawed Empanadas in fry basket.
- Place loaded fry basket into preheated oil and use a basket lid to prevent Empanadas from floating. Fry for the time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

CONVENTIONAL OVEN

Beef, Chicken, Bacon, Sausage – Cook 8 Empanadas

Frozen: 400°F for 16 Minutes

Thawed: 400°F for 13 Minutes

Let rest for 1 minute before serving.

Apple Pie – Cook 6 Empanadas

Frozen: 400°F for 7 Minutes 30 Seconds, flip and bake for additional 7 Minutes 30 Seconds.

Thawed: 400°F for 5 Minutes 30 Seconds, flip and bake for additional 5 Minutes 30 Seconds.

Let rest for 2 minutes before serving.

CAUTION: PRODUCT MAY BE HOT

- Preheat oven to temperature shown.
- Place Empanadas on a cooking sheet that has been lined with parchment paper.
- Cook in preheated oven for the time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

CONVECTION OVEN

Beef, Chicken, Bacon, Sausage – Cook 8 Empanadas

Frozen: 350°F for 15 Minutes

Thawed: 350°F for 12 Minutes

Let rest for 1 minute before serving.

Apple Pie – Cook 6 Empanadas

Frozen: 350°F - High Fan for 6 Minutes, flip and bake for additional 6 Minutes.

Thawed: 350°F - High Fan for 4 Minutes, flip and bake for additional 4 Minutes.

Let rest for 2 minutes before serving.

CAUTION: PRODUCT MAY BE HOT

- Preheat oven to temperature shown.
- Place Empanadas on a cooking sheet that has been lined with parchment paper.
- Cook in preheated oven for the time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.



Storage & Thawing:



- Product may be stored frozen for up to 15 months from the production date. The expiration date is printed above the barcode on the case.
- Thaw for 12-24 hours at a refrigerated temperature of 40°F or less. Thawing times may vary.

See back for additional instructions.



Standard Operating Procedures

Quality Check After Cooking:

- Before serving, use a sanitized pocket thermometer to ensure that core temperature has exceeded 165°F.
- After cooking, place Empanada into the provided serving sleeve or alternative packaging.
- Hold for up to **4 hours** as long as core temperature remains above 140°F. Discard if below 140°F.
- Discard Empanadas that are excessively cracked or dried out.

Serving Instructions

1. Place one fully cooked Empanada into serving sleeve.



2. Fold over open end of sleeve on dotted line.



3. Place Empanadas in a hot case for up to **4 hours** as long as core temperature remains above 140°F, or serve immediately as is or with side dishes.



Empanadas Preparation

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MERRYCHEF E4S

Beef, Chicken, Bacon, Sausage – Cook 3 Empanadas

Frozen: 475°F for 2 Minutes

FAN%: 90	WAV%: 70
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Thawed: 475°F for 1 Minute 25 Seconds

FAN%: 90	WAV%: 70
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Let rest for 1 minute before serving.

Apple Pie – Cook 3 Empanadas

Frozen: 475°F for 2 Minutes

FAN%: 100	WAV%: 60
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Thawed: 475°F for 1 Minute 45 Seconds

FAN%: 100	WAV%: 40
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Let rest for 1 minute before serving.



- Place Empanadas on cooking sheet lined with parchment paper. Use screen mesh to cover Empanadas.
- Cook for time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT

TURBOCHEF i3

Beef, Chicken, Bacon, Sausage – Cook 4 Empanadas

Frozen: 500°F for 3 Minutes

TIME%: 100	TOP%: 70	BOT%: 90	WAV%: 50
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Thawed: 500°F for 2 Minutes

TIME%: 100	TOP%: 70	BOT%: 90	WAV%: 50
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Let rest for 1 minute before serving.

Apple Pie – Cook 3 Empanadas

Frozen: 500°F for 2 Minutes 10 Seconds

TIME%: 100	TOP%: 90	BOT%: 90	WAV%: 50
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Thawed: 500°F for 2 Minutes 50 Seconds

TIME%: 100	TOP%: 100	BOT%: 100	WAV%: 10
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Let rest for 1 minute before serving.



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- Place Empanadas on basket cooking sheet lined with parchment paper. Use screen mesh to cover Empanadas.
- Cook for time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT

TURBOCHEF ENCORE 2

Beef, Chicken, Bacon, Sausage – Cook 4 Empanadas

Frozen: 500°F for 1 Minute 50 Seconds

Event: 1	TIME%: 60	AIR%: 100	WAV%: 100
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Event: 2	TIME%: 40	AIR%: 100	WAV%: 70
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Thawed: 500°F for 1 Minute 5 Seconds

Event: 1	TIME%: 60	AIR%: 100	WAV%: 100
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Event: 2	TIME%: 40	AIR%: 100	WAV%: 70
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Let rest for 1 minute before serving.

Apple Pie – Cook 3 Empanadas

Frozen: 500°F for 1 Minute 38 Seconds

Event: 1	TIME%: 100	AIR%: 100	WAV%: 50
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Thawed: 500°F for 2 Minutes 50 Seconds

Event: 1	TIME%: 100	AIR%: 100	WAV%: 5
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Let rest for 1 minute before serving.



ENCORE 2

- Place Empanadas on basket cooking sheet lined with parchment paper. Use screen mesh to cover Empanadas.
- Cook for time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT